



TO START

Stone-baked bread , salted butter	3.5
Lobster scampi , lobster mayonnaise	15
Pork & chorizo Scotch egg , red pepper ketchup	7
Cassava chips , sour cream, chilli dressing	5.5
Half pint of prawns , smoked aioli	7
Chicken 'cordon bleu' croquettes , wholegrain mustard mayonnaise	8
Beetroot doughnuts	7
Pimm's cured trout , pickled ginger, apple, rye	10
Dry-aged beef tartare , confit egg, beef-fat croutons	12/18
Roasted beetroot , pumpkin seed granola, labne, dates	9

MAINS

Fish finger sandwich brioche, crumbed cod, tartare sauce	12
Steak sandwich dry-aged rare breed sirloin, smoked aioli, tomato, beer-battered onion rings	15
Crispy courgette flower grilled courgette, tomato ragout, fennel	17
Dry-aged rare breed sirloin triple cooked chips, Bordelaise sauce	26
Beer battered cod & chips triple cooked chips, crushed peas, tartare sauce	17
Grass-fed beef burger & fries chorizo, Applewood, beetroot relish, smoked aioli	16

SIDES

Fries, plain or truffle & parmesan	4.5/5.5
Asparagus, burnt lemon dressing	5
Creamed spinach	5
Bitter leaf salad	4.5

SPECIALS

Take a look at the blackboard
for our daily specials

LUNCH




THE
BEAU BRUMMELL

WE FOCUS ON SOURCING THE BEST SEASONAL & SUSTAINABLE
PRODUCE FOR A TRUE FARM-TO-FORK EXPERIENCE

A MEMBER OF THE CUBITT HOUSE COLLECTION

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